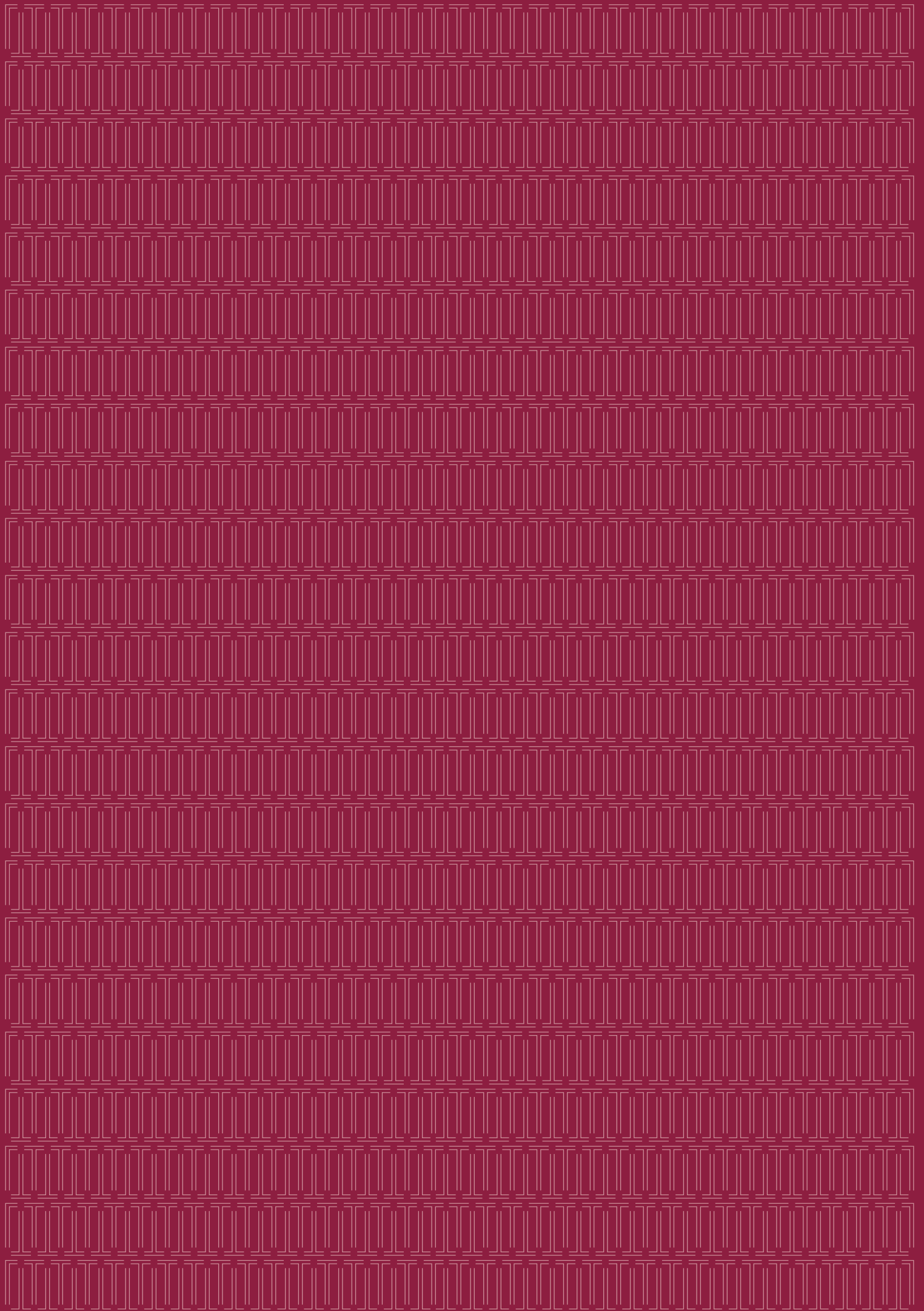


TOZI

RESTAURANT & BAR

LONDON



BUBBLES & SPRITZ

Spritz Padovano <i>Campari, Cynar, Prosecco</i>	12.00	Spritz Of Happiness <i>St Germain, Orange Vanilla & Gentian Syrup, Peychaud's Bitters, Mint, Top Ferrari Trento</i>	14.00
Cherry Fizz <i>Aperol, Campari, Cherry Quaglia Liqueur, Prosecco</i>	11.50	Pole Position <i>Greygoose Citron Vodka, Rose & Green Tea Syrup, Creme De Peche, Top Ferrari Trento</i>	13.00

CLASSICI & NEGRONI

Rhubarb Cosmopolitan <i>Rhubarb Chase Vodka, Triple Sec, Cranberry Juice, Lime Juice, Rhubarb Bitters</i>	14.00	Forget About It <i>Hudson Bourbon, Montanaro Vermouth, Campari</i>	13.00
Lost in Japan <i>Nikka Whiskey, Matcha & Honey Syrup, Pino Mugo Liqueur, Egg White</i>	13.00	Welcome Back <i>Pisco, Tozi Vermouth, Martini Rosso, Campari</i>	12.00
In Vogue <i>Johnny Walker Black Whiskey, Montenegro, Star Anise & Chocolate Syrup, Orange Bitter</i>	13.00	Limited Edition <i>Gin del Professore, Vermouth del Professore, Campari</i>	13.50
Penicillin at TOZI <i>Ocho Tequila, Agave and Ginger Water, Lime Juice, Talisker Sprinkle</i>	12.00	Naked In Paris <i>Sipsmith Gin, Cocchi Americano, Cynar, Suze</i>	12.50

TOZI COCKTAILS

First Left for Treviso <i>Roby Marton Gin, Mancino Vermouth, Fernet Branca, Rosemary Syrup</i>	14.00	Citrus Heaven - Sour <i>Sipsmith Gin, Aperitivo Professore, Italicus, Campari, Mandarin Juice, Egg White</i>	13.00
Lady Simplicity – Coupette <i>Hendrick's Gin, Cucumber, Mint, Lime Juice</i>	12.00	Cuban Elixir - Martini <i>Havana 3 Years, Green Chartreuse, Green Apple Juice, Salt</i>	12.50
Peruvian Connection – Rocks <i>Pisco, Chambord, Pink Grapefruit, Lime Juice, Vanilla Syrup</i>	12.00	Big Mike - Rocks <i>Sailor Jerry Rum, Campari, Cointreau, Pineapple Juice, Lime Juice, Vanilla Syrup</i>	12.00

GIN SELECTION

Panarea Sunset Gin <i>Dry Grapefruit and Junipers</i>	12.00	Sabatini Gin <i>Olives and Lemon Zest</i>	13.00
Tanqueray No.10 <i>Dry Grapefruit and Pepper</i>	13.50	Gin Monsieur <i>Dry Orange and Junipers</i>	13.50
Half Hitch <i>Lemon Zest and Pepper Grains</i>	13.00	No.3 Gin <i>Pomegranate Seed and Lime</i>	12.00
Scapegrace Gin <i>Lavender</i>	12.50	Roby Marton Gin <i>Ginger and Dry Orange</i>	15.00
Monkey 47 <i>Blackberries and Sage</i>	14.50	Chase Grapefruit Gin <i>Dry Grapefruit</i>	15.00

Spirits are served in measures of 50ml

BUBBLES

	Glass	750ml
Prosecco Brut Argeo, Ruggeri – <i>NV, Veneto</i>	9.00	39.75
“Cloudy Prosecco”, Sottoriva, Malibran – <i>NV, Veneto</i>		46.50
Prosecco di Valdobbiadene Extra-Dry “Gorio”, Malibran – <i>NV, Veneto</i>		46.50

FINE ITALIAN BUBBLES

	Glass	750ml
Maximum Brut, Ferrari – <i>NV, Trentino</i>	14.00	65.00
Perlé Rosé Ferrari – <i>2012, Trentino</i>		79.00
Riserva del Fondatore Giulio Ferrari – <i>2008, Trentino</i>		130.00

CHAMPAGNE

	Glass	750ml
Taittinger Brut Reserve - <i>NV</i>	18.00	84.00
Laurent Perrier Cuvee Rose' - <i>NV</i>		95.00
Ruinart Blanc De Blanc - <i>NV</i>		105.00

ROSÉ WINES

	Glass	500ml	750ml
Pinot Grigio Blush, Sartori – <i>2020, Veneto</i>	9.00	29.75	36.50

WHITE WINES

	Glass	500ml	750ml
Pinot Grigio Colterenzio – 2020, Trentino	10.00	33.50	46.00
Chardonnay Dolomiti, Furlì – 2019, Trentino 			71.00
Gruner Veltriner Sudtirolo – 2018/19, Trentino 			75.00
Anisos Vallagarina, Eugenio Rosi – 2016, Trentino (Orange Wine) Chardonnay, Nosiola			78.00
Bianco Le Pianure – 2019/20, Friuli Chardonnay, Pinot Bianco	8.00	25.00	33.00
Ribolla Gialla “Botis”, Stocco – 2018/19, Friuli	11.50	37.00	52.00
Pinot Bianco, Vinnaioli Jermann – 2020, Friuli			78.00
Ograde, Skerk – 2019, Friuli (Orange Wine) Vitovska, Malvasia, Sauvignon Blanc, Pinot Grigio			79.00
Vintage Tunina IGT, Vinnaioli Jermann – 2018, Friuli Chardonnay, Malvasia Istriana, Ribolla Gialla, Sauvignon			105.00
Chardonnay Dreams IGT, Vinnaioli Jermann – 2019, Friuli			120.00
Soave San Vincenzo, Anselmi – 2020, Veneto	10.25	36.00	49.75
Lugana, Ca Lojera – 2020, Lombardia Trebiano di Lugana			55.00
Ronco Valene”, Sandro Fay – 2018/19, Lombardia Sauvignon Blanc, Chardonnay, Incrocio Manzoni			66.00
Cortese Amonte, Volpi –2020, Piemonte	7.50	24.00	31.50
Gavi del Comune di Gavi, Ernesto Picollo – 2020, Piemonte Cortese	10.25	36.00	49.75
Timorasso “Piccolo Derthona”, La Spinetta– 2020, Piemonte			71.00
Sauvignon Langhe, La Spinetta – 2017, Piemonte			99.00
Chardonnay Bastia Langhe, Conterno Fantino – 2019, Piemonte	18.50	59.00	81.00
Carlaz Bianco, Primaterra – 2018, Liguria (Orange Wine) Vermentino			83.00
Aulente Bianco, San Patrignano – 2020, Emilia Romagna Sauvignon, Chardonnay			45.00

...WHITE WINES


	Glass	500ml	750ml
Il Pratello, Le Campore – 2016/17, Emilia Romagna  Chardonnay, Sauvignon			59.00
“Notte Di Luna” , Ca De Noci – 2015, Emilia Romagna  Moscato Gialla, Spergola, Malvasia Aromatica			71.00
Vernaccia di San Gimignano, Il Lebbio – 2020, Toscana			52.00
Chardonnay Castello di Monsanto, Fabrizio Bianchi – 2019, Toscana			71.00
“Fiobbo” Pecorino, Aurora – 2016/17, Marche  Trebiano			58.00
Verdicchio di Jesi “Consono”, Accadia – 2019/20, Marche Trebiano	11.00	36.50	51.00
Cervaro della Sala, Antinori – 2017, Umbria Chardonnay, Grechetto			115.00
La Torretta Bianco – 2020, Lazio Trebiano, Malvasia			59.50
Falanghina “Caulino” IGT, Fattoria Alois – 2019/20, Campania	10.25	36.00	49.75
Kalimera, Biancolella d’Ischia, Cenatiempo – 2019, Campania			73.00
Gravina Bianco, Botromagno – 2020, Puglia Greco, Malvasia			53.50
Cometa, Planeta – 2019, Sicilia Fiano			73.00
“Flaneur” Grillo, Pianogrillo – 2020, Sicilia (Orange Wine)			49.50
Etna Bianco “Aedes”, I Custodi – 2020, Sicilia Carricante			63.00
Vermentino di Sardegna, Villa Solais Santadi – 2020, Sardegna	8.75	31.00	42.00

FINEST REDS FROM... 750ml

...VENETO

Valpolicella Superiore "Velluto", Meroni – 2014	71.00
Amarone Classico "Ca Coato", Antolini – 2016	105.00
Amarone Classico Riserva, Giuseppe Quintarelli – 2007	330.00

...PIEMONTE

Rosso Langhe DOC "Sito Moresco", Angelo Gaja – 2017	109.00
Barbaresco, Angelo Gaja – 2015	260.00
Barolo, Elio Sandri – 2015	120.00
Barolo Castiglione, Vietti – 2017	110.00
Barbera d'Asti Superiore "Ca' di Pian", La Spinetta – 2018	73.00
Barbaresco Masseria, Vietti – 2017 	135.00
Nebbiolo d'Alba "Ginestrino", Conterno Fantino – 2017	78.00
Barolo "Sori Ginestra", Conterno Fantino – 2017	140.00

...TOSCANA

Magari "Ca Marcanda", Angelo Gaja - 2018	115.00
Vino Nobile di Montepulciano "Asinone", Poliziano – 2016	108.00
Maremma Rosso "12 Uve", Paradiso di Frassina – 2015 	72.00
Brunello di Montalcino, Paradiso di Frassina – 2016 	105.00
Brunello di Montalcino Riserva, Talenti – 2016	107.00
Tignanello IGT, Antinori – 2016	160.00

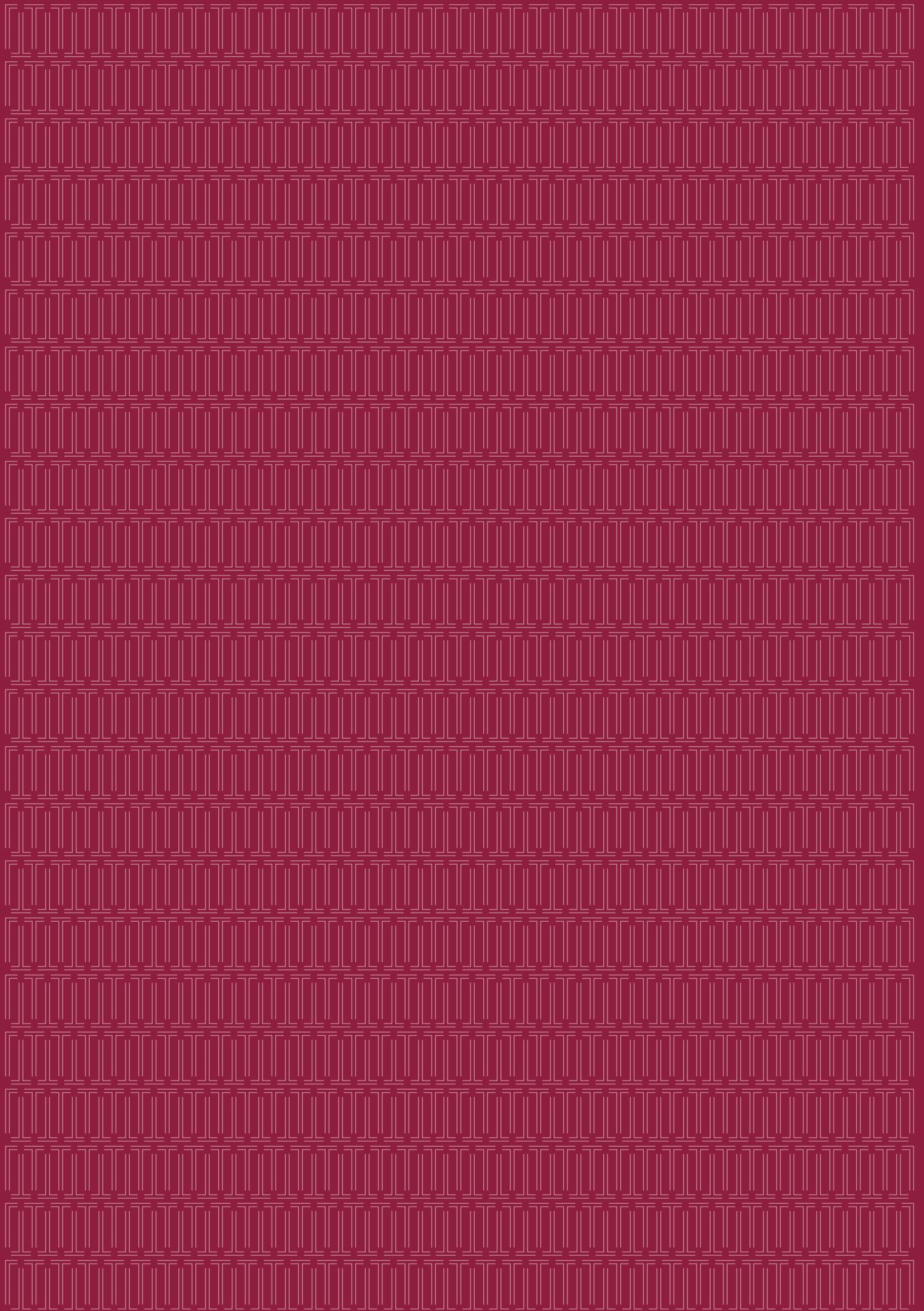
RED WINES

	Glass	500ml	750ml
Pinot Nero Colterenzio – 2020, <i>Trentino</i>	11.75	38.00	56.00
Pinot Nero Mason, Manincor – 2019, <i>Trentino</i>			78.00
Cabernet Franc, Le Pianure – 2020, <i>Friuli</i>			38.00
Rosso Le Pianure – 2019/20, <i>Friuli</i> <i>Merlot, Cabernet Sauvignon</i>	8.00	25.00	33.00
Pinot Nero, Bressan – 2015, <i>Friuli</i>			89.00
Passori Rosso – 2019, <i>Veneto</i> <i>Merlot, Corvina</i>			44.50
Valpolicella Classico “Velluto”, Meroni – 2019/20, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella, Molinara</i>	11.50	37.00	52.00
“Theo Broma” Rosso Veronese, Antolini – 2013, <i>Veneto</i> <i>Cabernet Sauvignon, Croatina</i>			75.00
Nebbiolo Valtellina Superiore, Fay – 2016, <i>Lombardia</i>			79.00
Sforzato “Ronco Del Picchio”, Fay – 2016, <i>Lombardia</i> <i>Chiavennasca</i>			106.00
Dolcetto d’Alba, La Ca Nova – 2018/19, <i>Piemonte</i>			53.00
Barbera d’Alba Vignota, Conterno Fantino – 2019, <i>Piemonte</i>			68.00
Nebbiolo d’Alba, Elio Sandri – 2018/19, <i>Piemonte</i>			67.00
Barolo di Serralunga d’Alba, Fontanafredda – 2016, <i>Piemonte</i>	19.50	64.00	87.00
Merlot Prima Terra Rosso, 5 Terre – 2011/12, <i>Liguria</i>			81.00
Sangiovese Aulente, San Patrignano – 2018/19, <i>Emilia Romagna</i>			45.00
Chianti “Podere della Filandra” DOCG – 2018/19, <i>Toscana</i> 	10.00	33.50	46.00
Chianti Classico Riserva Monsanto, Fabrizio Bianchi – 2018, <i>Toscana</i>			77.00

.....RED WINES

	Glass	500ml	750ml
Rosso di Montepulciano, Poliziano – 2019, <i>Toscana</i>	11.75	38.00	56.00
Rosso Piceno Superiore, Aurora – 2018, <i>Marche</i>  <i>Montepulciano, Sangiovese</i>			57.00
Montepulciano D’Abruzzo, Sassi – 2020, <i>Abruzzo</i> 			42.00
Aglianico “Campole”, Fattoria Alois – 2017, <i>Campania</i>			59.00
Per’ e Palummo Piediroso d’Ischia – 2018, <i>Campania</i>			63.00
Primitivo del Salento, Boheme – 2020, <i>Puglia</i>	7.25	33.50	31.00
Negroamaro del Salento, Mocavero – 2018/19			38.00
Valle del Crati “Cariglio”, Terre Nobili – 2019, <i>Calabria</i>  <i>Magliocco</i>			52.00
Nero D’avola “Deracine” DOC, Pianogrillo – 2019, <i>Sicilia</i>	11.50	37.00	52.00
Cerasuolo di Vittoria, Planeta – 2019, <i>Sicilia</i> <i>Nero d’Avola, Frappato</i>			59.00
Syrah “Guarini Plus”, Aldo Viola – 2015 <i>Sicilia</i> 			71.00
Carignano del Sulcis, Grotta Rossa Santadi – 2019, <i>Sardegna</i>	10.00	33.50	46.00
Terre Brune, Cantina Santadi – 2015/16, <i>Sardegna</i> <i>Carignano, Bovaleddu</i>			105.00
Tuderi, Tenute Dettori – 2019, <i>Sardegna</i> <i>Cannonau</i>			65.00
Mandrolisai Rosso Mari, Bentu Luna – 2019, <i>Sardegna</i> <i>Monica, Bovale, Cannonau</i>			77.00





TOZI
8 Gillingham Street
London SW1V 1HJ

T: +44 20 7769 9771
E: info@tozirestaurant.co.uk

tozirestaurant.co.uk